

# DINNER

## STARTERS

**CAST IRON CORNBREAD** sriracha-agave butter 6

**DEVILED EGGS** Ask your server about tonight's selections 9

**FRIED GREEN TOMATOES** pickled onions, boursin cheese, bacon jam, comeback sauce 12

**CHARRED CAULIFLOWER** pesto, roasted red pepper sauce, fried black-eyed peas, blackened lime 14 GF V

**SWEET POTATO FRIES** brie, mozzarella, candied bacon, bourbon maple glaze 8 G

**PIMENTO CHEESE** spiced apple butter, country ham, pickled vegetables, corn cakes 11

**BBQ WINGS** burnt scallion BBQ sauce, scallions, toasted peanuts, smoked blue cheese dressing 13 GF

**OYSTERS** roasted with garlic-horseradish butter or raw with green apple mignonette 15 GF

## SOUP & SALADS

**SHE CRAB BISQUE** fresh lump crab meat 5/9

**SEASONAL GREENS SALAD** cucumbers, tomatoes, pickled onions, tomato vinaigrette 10 GF V

**COBBLESTONE CAESAR** butter lettuce, croutons, shaved parmesan, pickled okra, white anchovies, parmesan dressing 11

**SPINACH SALAD** goat cheese, radishes, walnuts, strawberries, balsamic vinaigrette 13 GF V

*\*Salad Enhancements grilled chicken 5, roasted salmon 6, seared crab cake 7 GF*

## MAINS

**FRESH CATCH** Ask your server about tonight's offering Market

**SIGNATURE CRAB CAKE** buttery potatoes, asparagus, malt vinegar aioli 14/29 G

**OVEN ROASTED HALF CHICKEN** lobster potato salad, slow roasted green beans, tomato-shallot butter 22 GF

**PEPPER RUBBED SALMON** twice fried potatoes, asparagus, basil-lemon tea glaze 24 GF

**PAN ROASTED PORK CHOP** gumbo risotto, corn-okra succotash, spinach pesto, grilled peach marmalade 26 GF

**CHERRY SODA BRAISED SHORT RIBS** buttery potatoes, bourbon carrots, tempura jalapeno, cherry soda jus 27

**GRILLED RIBEYE** twice fried potatoes, roasted mushrooms & onions, herb aioli, house steak sauce 28 GF

**SAUTÉED LOBSTER & SHRIMP** pork belly, spinach, bayou sauce, pimento cheese grits 29 GF

## ADDITIONAL SIDES 5:

**Twice fried potatoes GF**

**Lobster potato salad (\$2 supplement) GF**

**Sautéed spinach GF**

**Bourbon carrots**

**Gumbo risotto GF**

*The Culinary and Service staff would like to thank you for dining with us. If you have any dietary needs or restriction please make us aware so we can take the time and make you experience even more memorable.*

*\* These items prepared raw or undercooked; consuming raw or undercooked meats poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*